

# Plated Dinners

## Choice of Soup or Salad

(Your choice of one of the following)

Soup of the Day

Pea Soup

Tossed Spring Salad

Spring mix lettuce with choice of dressing

Caesar Salad

Croutons, lemon wedge, bacon and parmesan

## Entrée

All main courses include chef's accompaniment of seasonal vegetables

Breaded Stuffed Chicken Breast \$23

With cranberry orange sauce, Glazed carrots & Oven Roasted potato

Salmon \$22

Home-made Dill, lemon and Rice pilaf

Traditional Roast Turkey \$20

Home-made dressing, Pan gravy, cranberry jelly and whipped mashed potato

Stuffed Pork Loin \$20

Apple sauce stuffing, red wine mushroom gravy and oven roast potato wedge

Seafood Au Gratin \$22

White sauce, fresh cod, salmon and shrimp, mix of cheese and bread crumbs and garlic bread

Stir-fried chicken or beef \$23

Honey, soy, sesame glaze, and rice pilaf

## Dessert

Include (your choice of one of the following)

Carrot Cake, whipped cream and fresh carrots shavings

Vanilla Swirl cake with caramel drizzle

Chef's assorted Dessert selection



The above prices are subject to service charge and HST

# Buffet (Minimum of 75 people)

## **Emile's Buffet**

**\$42**

Fresh Baked Rolls & Bread | Mix Spring Salad  
Potato Salad | Coleslaw  
Roast Beef | Chicken Stir Fry  
Assorted Meat tray | Cheese Platter  
Choice of fried rice or Scallop Potato  
Farmer's Harvest Vegetables  
Assorted mini cheesecakes or Tarts  
Freshly Brewed Coffee and Tea  
Chocolate Fountain with  
Seasonal Fruits                      Add \$4.00 per person



## **Port au Port**

**\$45**

Fresh Baked Rolls & Bread | Mix Spring Salad  
Caesar Salad | Macaroni Pasta Salad  
Breaded Chicken Breast | Sheaved Roast Turkey  
Seafood Maritime Pasta | Steamed Mussels  
Season Steamed Vegetables  
Choice of Rice pilaf or Oven Roasted Potato  
Assorted Dessert  
Freshly brewed Coffee and Tea

## **Marble Mountain Build your own sandwich**

*(Minimum of 30 ppl)*

**\$18**

Fresh soup of the Day | Tossed Green Salad  
Caesar Salad | Coleslaw | Crackers  
Assorted Cold cuts | Breads | Toppings and  
Spreads  
Chef's selection of Desserts  
Freshly Brewed Coffee and Tea



### **FOOD ALLERGY NOTICE**

PLEASE BE ADVISED THAT  
FOOD PREPARED HERE MAY  
CONTAIN THESE INGREDIENTS:  
MILK, EGGS, WHEAT, SOYBEAN, PEANUTS,  
TREE NUTS, FISH AND SHELLFISH



The above prices are subject to service charge and HST

## Breaks, Snacks & Beverages

Beverage Selection (Per Person)

Freshly Brewed Coffee\* \$2.00

\*Includes Tea and Decaffeinated Coffee

### Assorted Beverages

Apple, Orange or Cranberry \$2.50

Milk \$2.75

Hot Chocolate \$2.00

Canned Soft Drinks \$2.75

Bottled Water (500ml) \$2.00

Perrier Sparkling Water (500ml) \$2.50

Energy Drinks (Red Bull)\*250ml \$3.50

### Bakery Fresh

(All prices are per dozen unless specified)

Danish, Assorted Muffins, Scones \$35.00

Assorted Cookies \$15.00

Assorted Bagels with Cream Cheese \$23.00

Cinnamon Bun \$25.00

Assorted Tea Buns \$15.00

## Sunrise Continental

A variety of Fruits and Danish with sliced fruit and Assorted Juiced

\$12 per person

### Healthy Habits

Individual Variety of Yogurts \$2.00 each

Yogurt Parfait \$4.00 each

Granola Bars \$2.50 each

Fresh Seasonal Fruit Platter \$55.00 small

\$110.00 large



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## Plated Breakfast (prices are per person)

### **The farmer's Breakfast** \$20

Choice of Orange, Apple, Cranberry Juice  
6oz. Striploin Steak | Two Fried Eggs  
Skillet browned Potatoes | Grilled Tomato  
Toast & Preserves | Coffee or Tea

### **The English Breakfast** \$13

Choice of Apple, Orange or Cranberry Juice  
Eggs Benedict | Skillet browned Potatoes  
Fruit cup | Coffee or Tea

### **The Classic** \$13

Choice of Apple, Orange or Cranberry Juice  
Scrambled Eggs | Skillet Browned Potatoes  
Choice of Bacon, Ham or Sausage  
Toast & Preserves | Coffee or Tea



## **Buffet Breakfast** (minimum of 30 person)

### **Port Harmon Buffet** \$17 per person

Assorted Chilled Juices | Hot & Cold Cereal  
Seasonal Fruit Platter | Assorted Muffins  
Scrambled Eggs | French Toast & Syrup  
Bacon, Ham & Sausage | Toast &  
Preserves | Skillet Potatoes | Coffee or Tea  
Add Eggs Benedict \$2.50 per person

### **Hearty Continental Buffet** \$12 per person

Chilled Orange Juice | Apple Juice  
Assorted Pastries | Toast & Preserves  
Mixed Fruit Slices | Coffee or Tea

### **Joey's Lookout Brunch**

\$25 per person

Assorted Pastries | Yogurt | Croissant  
Whole Fruits and assorted fruit Slices  
Mixed Fields Green Salad & Dressings  
Caesar Salad  
Assorted Vegetable cuts & Dip  
Cured Smoked and Deli Meat Tray  
Assorted Cheese  
Stuffed French toast | Pancakes  
Eggs Benedict with hollandaise Sauce  
Scrambled Eggs | Oven Roasted Potato  
Chocolate Fountain  
Assorted Dessert Bites  
Chilled Juices | Coffee & Tea  
\*Add Breaded Chicken Breast

\$4.50 per person



The above prices are subject to service charge and HST



# Plated Lunch

## Choice of Soup or Salad

(Your choice of one of the following)

Soup of the Day

Pea Soup

Tossed Spring Salad

Spring mix lettuce with choice of dressing

Caesar Salad

Croutons, lemon wedge, bacon and parmesan

## Entrée

All main courses include chef's accompaniment of seasonal vegetables

### *Soup and Sandwich Selection*

\$17

Assorted sandwiches and wraps | Chef's Soup of the Day

### *Baked Lasagna*

\$18

Beef Lasagna | Garlic Bread

### *Chicken Pot Pie*

\$20

With homemade gravy

### *Crispy Chicken Sandwich*

\$17

Homemade marinade | lettuce | tomato | red onion

Served on Onion Bun | French Fries

### *Panko Crusted Cod*

\$22

Pan fried | House tartar sauce | Potato Croquette

## Dessert

Include (your choice of one of the following)

Carrot Cake, whipped cream and fresh carrots shavings

Strawberry and chocolate Mousses Duo

Vanilla Swirl cake with caramel drizzle

Chef's assorted Dessert selection



The above prices are subject to service charge and HST

# Receptions

## Days Inn serving suggestions for all receptions as follows:

Pre-Dinner Reception 4-6 pieces per person | Cocktail Reception without Dinner 8-10 pieces per person

### Hors D' Oeuvres & Canapes

(Minimum of 2 dozen per order – most prices are per dozen)

Bacon Wrap Scallops	\$18	Fresh Seasonal Fruit Tray	\$110.00 large
Chicken Wings	\$15		\$55.00 small
Coconut Shrimps	\$16	Crackers and Deli meat Tray	\$100.00 large
			\$50.00 small
Beef Meatballs	\$15	Assorted Meat Tray	\$110.00 large
With sweet and sour sauce			\$55.00 small
Mini Quiche	\$13	Fresh Vegetables Platters	\$60.00 large
Assorted mini Sandwiches	\$12		\$30.00 small
Chicken Salad Crepe Roulade	\$12		
Crispy Chicken Skewer	\$25		
With Curry Aioli			



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